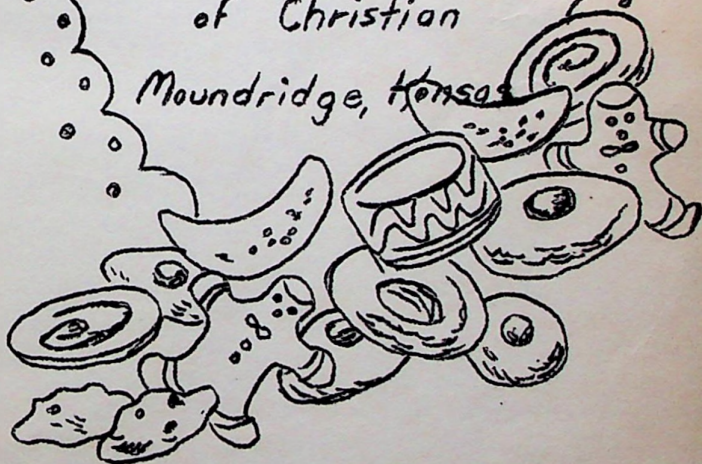




Favorite Cooky
Recipes

from
First Mennonite Church
of Christian
Moundridge, Kansas



PROJECT OF
WINSOM SUNDAY SCHOOL
CLASS

Favorite Cooks
Recipes

from

First Menonite Church
of Christ

Monterey, Cal.



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Light verse, Bible verses and a Cookie Quiz
can be found throughout the book.

* * * * *

Our thanks to every person who contributed
in any way to the creation of this book.

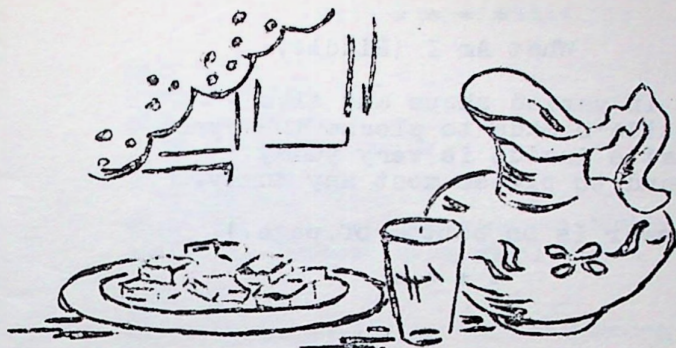
Cookie Recipe Book Committee: Mrs. Marlan
Ratzlaff, Mrs. Wallace Stucky, Mrs. V. J.
Loganbill and Mrs. Rollins Krehbiel

Light verse contributed by: Mrs. Robert
Coon, Mrs. Milton Grundman and Mrs. V. J.
Loganbill with the Cookie Quiz by Mrs.
Coon and Mrs. Loganbill.

Art work by Mrs. Marlan Ratzlaff

Typists: Mrs. Kenneth Wedel, Mrs. Kenton
Dyck, Mrs. Wilbur Voth and Mrs. Robert Coon

Poem "Voice of Experience" by Ida Plank Yoder



BAR COOKIES

Peanut Butterscotch Squares

1/2 cup butter or oleo
1/2 cup brown sugar
1-1/3 cups sifted flour

2/3 cup sugar
2 cups corn flakes
2/3 cup light corn syrup
1-6 ounce package butterscotch pieces
1/2 cup chunk style peanut butter

Cream butter and brown sugar. Stir in flour (mixture will be crumbly). Press in ungreased 13 x 9 x 2 baking pan. Bake at 350 degrees for 15 minutes.

In saucepan combine sugar and corn syrup. Heat to boiling. Remove from heat. Add butterscotch pieces and peanut butter. Stir till butterscotch pieces are melted. Stir in corn flakes. Spread over baked layer. Cool. Cut in squares.

Ruth Krehbiel

* * * *

What Am I (Riddle)

I come in varied shape and size
My outside's made to please the eyes
But what's inside is very yummy
And bound to please most any tummy.

(Answer is on bottom of page.)

* * * *

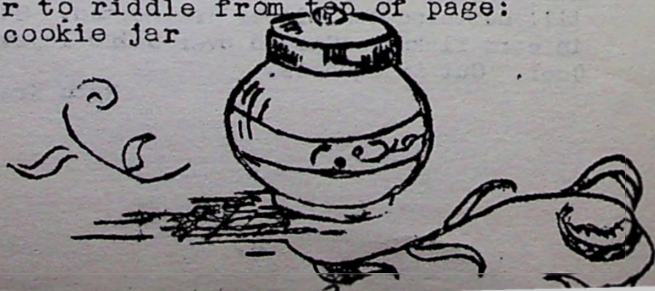
Easy Butterscotch - Spice Bars

- 1 package butterscotch pudding (cooked type)
- 2 cups milk
- 1 regular size spice cake mix or 2 small size packages
- $\frac{1}{2}$ cup butterscotch bits (or more if desired)
- $\frac{1}{2}$ cup nuts chopped (optional)

Cook pudding as directed on package. When pudding comes to a full boil, remove from heat. Add cake mix and mix well. Spread onto a large cookie sheet which has been greased and floured. Sprinkle the top with bits and nuts. Bake at 350 degrees for 15 minutes. Cut into squares or oblong pieces.

Helen Coon

Answer to riddle from top of page:
A cookie jar



Filled Bar Cookies

Part I

Date Filling

Mix in saucepan:

3 cups cut up dates

$\frac{1}{4}$ cup sugar

1 $\frac{1}{2}$ cups water

Cook over low heat, stirring constantly until thickened. (about 10 minutes) Cool.

Part II

Mix thoroughly: $\frac{3}{4}$ cup soft shortening (part butter
1 cup brown sugar (packed)

Sift and stir in: 1 $\frac{3}{4}$ cups sifted flour
 $\frac{1}{2}$ teaspoon soda
1 teaspoon salt

Stir in: 1 $\frac{1}{2}$ cups rolled oats.

Mix thoroughly. Place $\frac{1}{2}$ of this crumb mixture in greased 13 x 9 oblong pan. Press and flatten with hands to cover the bottom of pan. Spread with cooled filling. Cover with remaining crumb mixture patting lightly. Bake until browned. While warm, cut into bars and remove from pan.

Temp: 400

Time: 25-30 minutes

Amount: About $2\frac{1}{2}$ dozen $1\frac{1}{2}$ x 2 " bars.

Theresa Krehbiel

* * *

And having food and raiment let us be therewith content. I Timothy 6:8

* * *

Peanut Butter Fingers

Cream: $\frac{1}{2}$ cup butter
Add: $\frac{1}{2}$ cup sugar
 $\frac{1}{2}$ cup firmly packed brown sugar
Cream well.

Blend in: 1 unbeaten egg
 $\frac{1}{3}$ cup peanut butter
 $\frac{1}{2}$ teaspoon soda
 $\frac{1}{4}$ teaspoon salt
 $\frac{1}{2}$ teaspoon vanilla

Stir in: 1 cup flour
1 cup quick-cooking rolled oats

Spread in greased 13 x 9 inch pan and bake at 350 for 20-25 minutes.

Sprinkle with 1 - 6 ounce package chocolate chips. Let stand 5 minutes.

Combine: $\frac{1}{2}$ cup sifted powdered sugar
 $\frac{1}{4}$ cup peanut butter
2 to 4 tablespoons Pet milk. Mix well.

Spread chocolate evenly. Drizzle with peanut butter mixture. Cool and cut into bars.

Deloris Voth

Nut Chocolate Bars

$\frac{1}{3}$ cup shortening	$\frac{1}{4}$ teaspoon soda
1 cup brown sugar	$\frac{1}{4}$ teaspoon salt
1 egg	$\frac{1}{2}$ to 1 cup semi-sweet
1 teaspoon vanilla	chocolate pieces
1 cup sifted all purpose flour	$\frac{1}{2}$ cup chopped walnuts

Cream shortening and sugar. Add egg and vanilla. Beat well. Sift together flour, soda and salt. Add to creamed mixture; mix well. Stir in chocolate pieces and nuts. Spread in greased $11\frac{1}{2}$ x $7\frac{1}{2}$ x $1\frac{1}{2}$ inch pan. Bake in moderate oven 350 for 20 to 25 minutes. Cut in bars while warm. Makes 2 dozen.

Theresa Krohbiel

Saucopan Cookies

2 $\frac{3}{4}$ cups sifted flour
2 $\frac{1}{2}$ teaspoon baking powder
 $\frac{1}{2}$ teaspoon salt
1 cup chopped nuts
 $\frac{2}{3}$ cup shortening
2 $\frac{1}{4}$ cups brown sugar
3 eggs
1-6 oz. package semi-sweet chocolate pieces

Sift the flour with baking powder and salt. Melt shortening in 3 quart saucopan. Stir in the brown sugar, and allow to cool slightly. Beat in eggs, and add the flour mixture, chopped nuts, and semi-sweet chocolate pieces. Blend well. Spread in greased pan $10\frac{1}{2}$ inches by $15\frac{1}{2}$ inches by $\frac{3}{4}$ inch deep. Bake in a moderate oven (350 degrees) for 30 minutes. When almost cool cut into desired size squares.
Mrs. Orlin O. Stucky

Serbian Christmas Cookies

1 cup sweet butter	4 egg whites
$1\frac{1}{2}$ cups sugar, divided	$\frac{3}{4}$ cup ground walnuts
1 egg yolk	1 teaspoon lemon extract
$\frac{1}{2}$ teaspoon salt	1 cup blackberry jelly
$2\frac{1}{2}$ cups sifted flour	1 cup chopped walnuts

Cream butter with $\frac{1}{2}$ cup of the sugar. Stir in egg yolks. Sift together salt and flour and stir into butter mixture. Pat dough into a thin layer in the bottom of a 10x15 inch baking pan. Beat egg whites until stiff but not dry. Add remaining cup of sugar gradually and continue beating until mixture stands in stiff peaks. Fold in ground walnuts and lemon extract. Spread jelly over top of dough. Spread meringue over top of jelly. Sprinkle meringue with chopped nuts. Bake in moderate oven, 350 degrees for 40 minutes. Cut in squares. Makes about 3 dozen cookies.

"Bar" Lebkuchen

$2\frac{1}{4}$ cups sifted flour
 1 teaspoon baking powder
 $\frac{1}{2}$ teaspoon salt
 $\frac{1}{2}$ teaspoon cinnamon
 1 cup coarsely chopped nuts (walnuts preferred)
 $\frac{1}{2}$ pound diced mixed candied fruits
 3 eggs
 1 egg yolk
 $1\frac{1}{4}$ cups sugar
 $\frac{1}{2}$ cup dark molasses

Preheat oven to 375. Grease a $15\frac{1}{2}$ x $10\frac{1}{2}$ x 1" jelly roll pan. Sift dry ingredients together. Mix with nuts and fruits. Beat eggs and egg yolk until thick and lemon colored. Gradually add sugar, beating after each addition. Blend in molasses and the flour mixture. Turn batter into prepared pan; spread evenly. Bake 25 to 30 minutes. When cool, sprinkle with confectioners' sugar. Cut into 2 x $2\frac{1}{2}$ " bars. Makes about 30 cookies.

Mrs. Marvin Goebel

Lemon Squares

$1\frac{1}{2}$ cups flour	frosting:
$\frac{1}{2}$ cup brown sugar	1 cup powdered sugar
$\frac{3}{4}$ cup butter or oleo	1 tablespoon melted butter
2 eggs	juice of 1 lemon
1 cup brown sugar	
$1\frac{1}{2}$ cups coconut	
1 cup chopped nuts	
2 tablespoons flour	
$\frac{1}{2}$ teaspoon baking powder	
$\frac{1}{2}$ teaspoon salt	
$\frac{1}{2}$ teaspoon vanilla	

Mix the $1\frac{1}{2}$ cups flour, $\frac{1}{2}$ cup sugar and butter. Pat down well in buttered pan (9 x 13). Bake in very slow oven (275) 10 minutes. Filling: Beat eggs. Add sugar, coconut, nuts, flour, baking powder, salt and vanilla. Spread on top of baked mixture. Bake 20 minutes at 350. While warm, spread with frosting made by combining powdered sugar, melted butter and lemon juice. Makes about 24 squares. Mrs. Marvin Goebel

Date Honey Bars
Luscious-Good Keepers

- 1 cup sifted all purpose flour
- 1 teaspoon baking powder
- $\frac{1}{2}$ teaspoon salt
- 3 eggs unbeaten
- 1 cup strained honey
- $\frac{1}{3}$ cup soft shortening
- 1 teaspoon vanilla or 1 teaspoon grated lemon rind
- 1 cup dates cut up
- $\frac{3}{4}$ cup chopped nuts

Set oven at 350 to preheat. Sift together flour, baking powder and salt. Put eggs, honey, shortening and flavoring into mixing bowl. Cream 2 minutes. Add flour mixture on slow speed 1 minute. Scrape bowl as necessary. Add dates and nuts. Turn into well greased 13 x 9 x 2 pan. Bake about 30 minutes or until golden brown. Cool. Cut into bars. Frost with lemon frosting or dip cut ends into powdered sugar. Makes about 3 dozen.

Emma Goering

Oriental Crunch

- 1 cup butter
- 2 tablespoons instant coffee powder
- $\frac{1}{2}$ teaspoon salt
- $\frac{1}{2}$ teaspoon almond extract
- 1 teaspoon vanilla extract
- 1 cup sugar
- 2 cups sifted flour
- 1 cup (6 ounce package) chocolate chips
- $\frac{1}{2}$ cup almond pieces

Blend together butter, coffee powder, salt, and extracts. Gradually beat in sugar. Add flour, then stir in chocolate chips. Spread in ungreased 15x15 inch pan. Press nuts into top. Bake at 350 for 20-22 minutes. Cool, then break into pieces.

Nancy Krehbiel

Chocolate Revel Bars

- 1 cup butter or oleo
- 2 cups brown sugar
- 2 eggs
- 2 teaspoons vanilla
- 2 $\frac{1}{2}$ cups flour
- 1 teaspoon soda
- 1 teaspoon salt
- 3 cups quick oatmeal

Cream butter and sugar until light and fluffy. Mix in eggs and vanilla. Combine flour, soda, salt and oatmeal. Add dry ingredients to creamed mixture. Set aside.

Chocolate Filling

- 12 ounce package chocolate pieces
- 15 ounce can condensed milk
- 2 tablespoons butter
- 1 cup walnuts
- 2 teaspoons vanilla

Melt chocolate pieces, milk, butter together in the top of a double boiler.

Spread $\frac{2}{3}$ of the oatmeal mixture in a 15x10x1 baking pan and cover with chocolate mixture and dot with remaining oatmeal mixture. Bake in 350 oven for 30 minutes.

Nola Kaufman

* * *

There are cookies in the dairy case
All neatly wrapped and ready to heat.
There are mixes which with a little help
Make a tasty cookie treat.
But for kids it's fun to start from scratch,
Get all the needs and dig right in,
A homey art that's great to eat
As seen by each one's sticky grin.

* * *

Fruit Bars

$\frac{1}{2}$ cup shortening
1 cup sugar
1 egg
 $2\frac{1}{2}$ cups flour
1 teaspoon baking powder
 $\frac{1}{2}$ teaspoon soda
 $\frac{1}{2}$ teaspoon each cinnamon, nutmeg
 $\frac{1}{3}$ cup orange juice
1 teaspoon salt
1 cup raisins
 $\frac{1}{2}$ cup candied cherries chopped
 $\frac{1}{2}$ cup pineapple chopped
 $\frac{1}{2}$ teaspoon lemon flavoring
1 cup nuts chopped

Mix well. Spread in well greased 13 x 9 x 2 inch baking pan. Bake in moderate oven (300 degrees) for 15-20 minutes.

Frosting:

$\frac{1}{2}$ package powdered sugar
 $\frac{1}{4}$ cup Spry (or similar shortening)
 $\frac{1}{2}$ teaspoon almond flavoring
enough water to mix well
Put on while hot.

Frieda Pauls

Candy Bar Cookies

Cream: 3/4 cup butter
3/4 cup sifted powdered sugar
2 tablespoons evaporated milk
1 teaspoon vanilla
1/4 teaspoon salt

Blend in: 2 cups sifted flour (chill if necessary)

Roll out: 1/2 of dough at a time on floured board. Cut into rectangles 3x1 1/2 inches. Place on ungreased cookie sheets.

Bake: 325 degrees for 12 to 16 minutes. Cool

Spread: 1 teaspoonful pecan filling on cookies and top with 1/2 teaspoon chocolate icing. Decorate with a pecan half.

Caramel Pecan Filling

Combine in top of double boiler 28 light colored candy caramels and 1/4 cup evaporated milk. Heat until caramels melt, stirring occasionally. Remove from heat; add 1/4 cup butter, 1 cup sifted powdered sugar and 1 cup pecans, chopped. (Keep slightly warm for spreading).

Chocolate Icing

Melt 1 6 ounce package semi-sweet chocolate chips with 1/3 cup evaporated milk over low heat. Remove from heat. Stir in 2 tablespoons butter, 1 teaspoon vanilla and 1/2 cup powdered sugar.

Adelia Stucky

* * *

The way to a man's heart is through his stomach.
but
What goes into the stomach doesn't always help
the heart.

* * *

Christmas Date Bars

1½ cups sliced dates
¾ cup chopped nut meats
1 cup honey
⅔ cup flour
¼ teaspoon salt
½ teaspoon baking powder
2 eggs

Mix and sift dry ingredients. Beat eggs; stir in honey and nuts. Spread over surface of a well oiled shallow pan (about 10 x 14) dusted with flour. Bake in 350 degree oven about 30 minutes. When cool, cut into bars about 4 inches long, 1 inch wide. Store in tightly covered jar. Dust with powdered sugar when serving.

Mrs. Herb E. Stucky

Brazil Squares

Sift together: 2 cups flour
½ teaspoon baking powder
½ teaspoon salt

Cream: ½ cup shortening
½ cup butter
1 cup brown sugar

Add: 1 egg
1 teaspoon vanilla

Stir in dry ingredients. Spread in well greased 15 x 10 inch cookie sheet. Bake 20 minutes at 350 degrees.

Sprinkle with 1 package chocolate chips immediately, spreading with spatula as chocolate melts. Sprinkle with ¾ cup Brazil nuts, chopped. Cut into bars.

7 Layer Cookies

Melt 1 stick butter or oleo in 9 X 13 pan.
Sprinkle following over batter in this order:

15 graham crackers rolled into crumbs (1 cup)
1 small package chocolate chips
1 small package butterscotch chips
1 cup shredded coconut (optional)

Drizzle over this mixture 1 can Eagle Brand milk
Sprinkle with chopped nuts.

Bake 30 minutes at 350 or until brown.
Cool and cut in squares.

Vernelle Wedel

7-Steps

Melt 1 bar butter or oleo in 13 X 6 inch pan.
Spread following in layers as given:

1 cup graham cracker crumbs
1 package (small) coconut
1 package chocolate chips
1 package butterscotch chips
1 can Eagle Brand condensed milk
Top with 1 cup nutmeats

Bake at 350 degrees for 25 to 30 minutes.
In glass pan at 325 degrees for 25 to 30 minutes.
Cut into squares.

Edna Goering

* * *

When school is out the children call
May I have a cookie please?
But one cookie is never enough,
And soon the belts begin their squeeze.

* * *

Sprinkle Cookies

In a 9 x 13 inch pan melt: $\frac{1}{4}$ pound oleo
Sprinkle on in layers the following:

- $1\frac{1}{2}$ cups crushed graham crackers
- 6 ounce package chocolate chips
- 6 ounce package butterscotch chips
- $\frac{1}{2}$ cup nuts
- $1\frac{1}{2}$ cups coconut

Cover with 1 can Eagle Brand sweetened condensed milk (15 ounce can). Bake in 350 degree oven until brown. Cut into squares.

Virginia Stucky

Coconut Chews

(A rich chewy layered cookie-bar)

- $\frac{1}{2}$ cup brown sugar, firmly packed
- $\frac{1}{2}$ cup shortening (half butter)
- 1 cup sifted all-purpose flour
- 2 eggs, well beaten
- $\frac{1}{2}$ cup brown sugar firmly packed
- $\frac{1}{2}$ cup white syrup
- 1 teaspoon vanilla
- 2 tablespoons flour
- 1 teaspoon baking powder
- $\frac{1}{2}$ teaspoon salt
- 1 cup shredded coconut
- 1 cup coarsely chopped walnuts

Blend sugar and shortening. Stir in flour. Pat out mixture into bottom of an ungreased pan 9 x 9 x 2 inches. Bake 350 degrees for 10 minutes

Blend eggs and brown sugar. Mix in syrup and vanilla. Add flour, baking powder and salt. Stir in coconut and nuts. Spread over bottom layer. Return to oven and bake 25 minutes longer or until golden brown. Cool. Cut into narrow bars. Makes 24 bars.

Mrs. Herb E. Stucky

Cherry Coconut Bars

1 cup flour
 $\frac{1}{2}$ cup butter
3 tablespoons powdered sugar
Mix and spread in 8 x 8 x 2 pan.
Bake about 20 minutes at 350 degrees.

2 eggs slightly beaten
1 cup sugar
 $\frac{1}{4}$ cup flour
 $\frac{1}{4}$ teaspoon baking powder
 $\frac{1}{4}$ teaspoon salt
1 teaspoon vanilla
 $\frac{3}{4}$ cup chopped nuts
 $\frac{1}{2}$ cup coconut
 $\frac{1}{2}$ cup quartered maraschino cherries
Mix and spread on top of baked crust.
Bake about 25 minutes.

Alta Graber

Toasted Coconut Bars

$\frac{1}{2}$ cup butter, $\frac{1}{2}$ cup brown sugar firmly packed, 1 cup sifted flour; combine ingredients and mix thoroughly. Spread evenly in $9\frac{1}{2}$ x $13\frac{1}{2}$ pan. Bake in moderate oven (350 degrees) 15-18 minutes until lightly browned. Watch carefully. Remove from oven. Cover evenly with coconut topping. Topping: 1 cup brown sugar, 2 eggs well beaten, $\frac{1}{2}$ teaspoon vanilla, 2 tablespoons flour, $\frac{1}{2}$ teaspoon baking powder, $\frac{1}{4}$ teaspoon salt, $1\frac{1}{2}$ cup shredded coconut, 1 cup nuts. Return to oven at once. Continue to bake in moderate oven (325 degrees) twenty minutes longer. Remove from oven and place pan on cooling rack. Cool 5 minutes. Cut in 2 inch bars. Mrs. E. E. Goering

Congo Bars (2)

22 graham crackers, crushed
1 can Eagle Brand milk
16 ounces chocolate chips

Mix well. Grease and flour pan 8 inches square. Bake 25 to 30 minutes in a 350 degree oven. If the pan is glass, set the oven at 325 degrees. Cut in squares or bars.

Dorothy Stucky

Gold Frosted Bars

Cream	1 cup butter	Add	3 egg yolks
	$\frac{1}{2}$ cup brown sugar		1 tablespoon
	$\frac{1}{2}$ cup white sugar		water
			1 teaspoon
			vanilla

Sift 2 cups flour
 $\frac{1}{4}$ teaspoon salt
1 teaspoon baking powder
 $\frac{1}{4}$ teaspoon soda

Put into 10 x 14 inch pan. Spread 1 - 6 - ounce package chocolate chips on top and press into dough. Beat 3 egg whites, add $1\frac{1}{2}$ cups brown sugar, beat, spread over top. Bake at 350 degrees for 30 minutes. Cool well before cutting.

Edna Graber
Dorothy Stucky
Maurine Vogts

* * *

If thine enemy be hungry, give him bread to eat; and if he be thirsty, give him water to drink. Proverbs 25:21

* * *

Fruit Bars

$\frac{1}{2}$ cup butter or shortening
 $\frac{1}{2}$ cup brown sugar
1 cup sifted flour

Mix-pat into and up sides of 13 x 9 pan.
Bake ten minutes at 350 degrees.

Filling:

2 eggs 1 cup white sugar
1 teaspoon vanilla (cream together)
Mix 2 tablespoons flour, 1 teaspoon salt,
1 teaspoon baking powder and add to
above.

Mix 1 cup coconut, $\frac{1}{2}$ cup cherries (Mar-
aaschino), $\frac{1}{2}$ cup nuts, $\frac{1}{2}$ cup dates.
Mix with filling. Spread on top of
baked part. Bake until done. Cut in
squares while warm.

Velma Goebel

Chocolate-Date Bars

Melt $\frac{1}{2}$ cup oleo with $\frac{1}{2}$ cup semi-sweet
chocolate chips. Stir in 1- $\frac{1}{3}$ cup flour,
 $\frac{1}{4}$ cup sugar and 1 tablespoon milk. Pat
in 9 x 9 x 2 inch baking pan. Bake at
350 degrees for 10 minutes.

In mixing bowl, combine $\frac{1}{3}$ cup sugar,
2 tablespoons flour and $\frac{1}{2}$ teaspoon baking
powder. Add 2 eggs. Beat till fluffy.
Fold in 1 cup finely snipped dates and $\frac{1}{2}$
cup chopped walnuts. Spread over choc-
olate layer. Bake at 350 degrees for
20 to 25 minutes more. Cool. Cut in
bars.

Beulah Gehring

* * *

Be not forgetful to entertain strangers:
for thereby some have entertained angels
unawares. Hebrews 13:2

* * *

Yum Yum Brownies

2 cups flour
2 cups sugar
2 teaspoons cinnamon
1/8 teaspoon salt
1 stick oleo
1/2 cup shortening or oil
1/4 cup cocoa
1 cup water
2 eggs
1 teaspoon vanilla
1/2 cup buttermilk
1 teaspoon soda

Mix flour, sugar, cinnamon and salt. Boil oleo, cocoa and water. Pour dry ingredients and mix. Add remaining ingredients. Heat well. Bake on large cookie sheet 400 degrees for 20 minutes on top rack in oven.

Frosting: 1 stick oleo
4 tablespoons cocoa
6 tablespoons milk
1/2 teaspoon vanilla
1 - 1 pound box powdered sugar
1 to 1-1/2 cups nuts

Mrs. H. J. Wedel

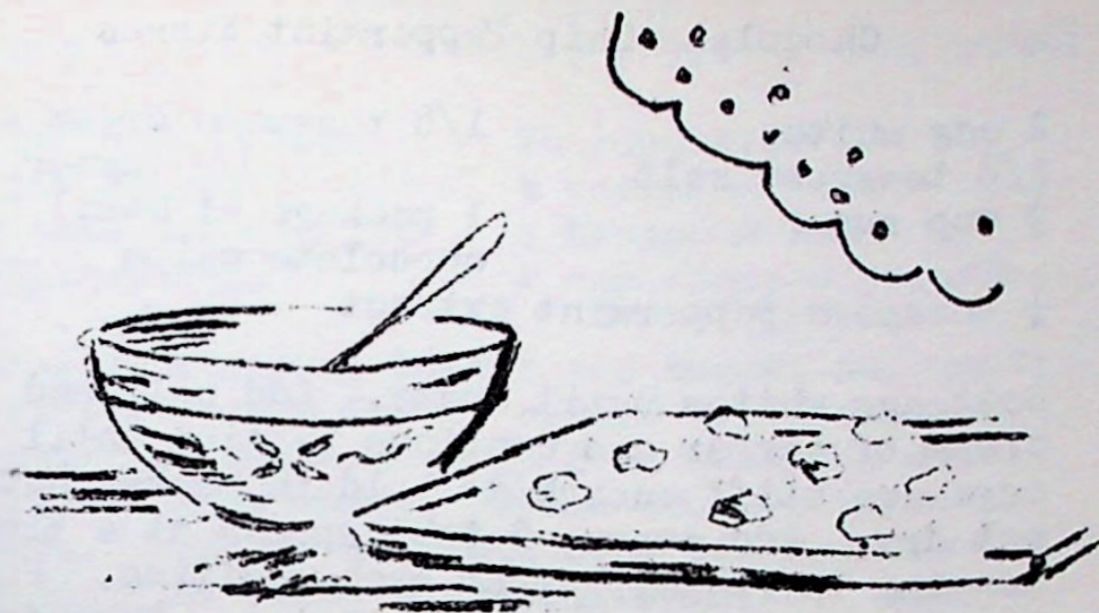
Congo Bars (1)

1-1/2 sticks oleo
1 package (2-1/3) cups brown sugar
2-2/3 cups sifted flour
2-1/2 teaspoons baking powder
1/2 teaspoon salt
3 eggs
1 cup nuts
1 small package chocolate chips
1 teaspoon vanilla

Mix ingredients all together. Spread in 9 x 12 greased pan 1 inch thick or less. Bake 25-30 minutes, or more, until done at 350 degrees.

1 cup sugar
1 cup butter
1 cup milk
1 cup flour
1 cup cornmeal
1 cup wheat
1 cup oats
1 cup rice
1 cup barley
1 cup rye
1 cup speltz
1 cup quinoa
1 cup amaranth
1 cup buckwheat
1 cup millet
1 cup sorghum
1 cup teff
1 cup wild rice
1 cup lentils
1 cup chickpeas
1 cup black beans
1 cup kidney beans
1 cup pinto beans
1 cup navy beans
1 cup cannellini beans
1 cup garbanzo beans
1 cup lima beans
1 cup adzuki beans
1 cup mung beans
1 cup soybeans
1 cup edamame
1 cup tofu
1 cup tempeh
1 cup seitan
1 cup veggie burger
1 cup veggie sausage
1 cup veggie hot dog
1 cup veggie meatloaf
1 cup veggie chili
1 cup veggie stew
1 cup veggie soup
1 cup veggie salad
1 cup veggie sandwich
1 cup veggie pizza
1 cup veggie pasta
1 cup veggie rice
1 cup veggie cereal
1 cup veggie granola
1 cup veggie yogurt
1 cup veggie ice cream
1 cup veggie smoothie
1 cup veggie juice
1 cup veggie milk
1 cup veggie cream
1 cup veggie butter
1 cup veggie oil
1 cup veggie vinegar
1 cup veggie dressing
1 cup veggie sauce
1 cup veggie marinade
1 cup veggie seasoning
1 cup veggie spice
1 cup veggie herb
1 cup veggie fruit
1 cup veggie vegetable
1 cup veggie nut
1 cup veggie seed
1 cup veggie oil
1 cup veggie vinegar
1 cup veggie dressing
1 cup veggie sauce
1 cup veggie marinade
1 cup veggie seasoning
1 cup veggie spice
1 cup veggie herb
1 cup veggie fruit
1 cup veggie vegetable
1 cup veggie nut
1 cup veggie seed

1 cup sugar
1 cup butter
1 cup milk
1 cup flour
1 cup cornmeal
1 cup wheat
1 cup oats
1 cup rice
1 cup barley
1 cup rye
1 cup speltz
1 cup quinoa
1 cup amaranth
1 cup buckwheat
1 cup millet
1 cup sorghum
1 cup teff
1 cup wild rice
1 cup lentils
1 cup chickpeas
1 cup black beans
1 cup kidney beans
1 cup pinto beans
1 cup navy beans
1 cup cannellini beans
1 cup garbanzo beans
1 cup lima beans
1 cup adzuki beans
1 cup mung beans
1 cup soybeans
1 cup edamame
1 cup tofu
1 cup tempeh
1 cup seitan
1 cup veggie burger
1 cup veggie sausage
1 cup veggie hot dog
1 cup veggie meatloaf
1 cup veggie chili
1 cup veggie stew
1 cup veggie soup
1 cup veggie salad
1 cup veggie sandwich
1 cup veggie pizza
1 cup veggie pasta
1 cup veggie rice
1 cup veggie cereal
1 cup veggie granola
1 cup veggie yogurt
1 cup veggie ice cream
1 cup veggie smoothie
1 cup veggie juice
1 cup veggie milk
1 cup veggie cream
1 cup veggie butter
1 cup veggie oil
1 cup veggie vinegar
1 cup veggie dressing
1 cup veggie sauce
1 cup veggie marinade
1 cup veggie seasoning
1 cup veggie spice
1 cup veggie herb
1 cup veggie fruit
1 cup veggie vegetable
1 cup veggie nut
1 cup veggie seed



DROP COOKIES

Angel Kisses

4 egg whites	1 cup sugar
$\frac{1}{2}$ teaspoon vanilla	$\frac{1}{2}$ teaspoon salt
$\frac{1}{2}$ teaspoon cream tartar	$\frac{1}{2}$ cup nuts

Beat egg whites until stiff. Add gradually $\frac{2}{3}$ cup sugar. Continue beating; add flavoring salt and cream of tartar and remainder of sugar. Fold in nuts. Drop by teaspoon onto heavy brown paper or wax paper. Place on cookie sheet and bake 45 minutes at 300 degrees or until dried out. Let cool slightly before removing.

Mrs. E. E. Goering

Fruit Cookies

2 cups brown sugar	1 cup nuts
1 cup butter	3 eggs
$1\frac{1}{2}$ cups raisins	
1 teaspoon soda dissolved in $\frac{1}{4}$ cup hot water	
1 teaspoon cinnamon	
1 teaspoon cloves or allspice	
1 teaspoon nutmeg	
$2\frac{1}{2}$ or 3 cups flour	

Selma A. Goering.

Chocolate Chip Peppermint Kisses

2 egg whites	1/8 teaspoon cream of
1/8 teaspoon salt	tarter
1/2 cup sugar	1 package (1 cup.) c
	chocolate chips
1/4 teaspoon peppermint extract	

Beat egg whites until foamy. Add salt and cream of tartar and continue beating until eggs are stiff enough to hold in peaks, but not dry. Add sugar, 2 tablespoons at a time, beating thoroughly after each addition. Fold in chocolate chips and peppermint. Drop from teaspoon on cookie sheet lined with ungreased heavy paper. Bake in slow oven (300 degrees) 25 minutes. Remove from paper while slightly warm. Makes about 3 dozen kisses.

Dorothy Stucky

Buckaroons

2 cups sifted flour	1 cup brown sugar
1 teaspoon soda	2 eggs
1/2 teaspoon salt	2 cups rolled oats
1/2 teaspoon baking powder	1 teaspoon vanilla
1 cup shortening	1 6 oz package chocolate
1 cup granulated sugar	chips

Sift together shortening and sugars. Add eggs, and beat until light and fluffy. Add flour mixture and mix well. Add rolled oats, vanilla and chocolate chips. Drop by teaspoonfuls on greased cookie sheet. Bake at 350 degrees, for 10-12 minutes.

Mrs. W. Rilling

* * *

Mother's busy
She's been baking
They're not for us
They're just for taking -
Here and there and everywhere.

* * *
20.

Pecan Crispies

Crunchy, crisp - softening a bit as they stand

$\frac{1}{2}$ cup shortening	$2\frac{1}{2}$ cups flour
$\frac{1}{2}$ cup butter	$\frac{1}{2}$ teaspoon salt
$2\frac{1}{2}$ cups brown sugar	$\frac{1}{2}$ teaspoon soda
2 beaten eggs	1 cup chopped pecans

Cream shortening, butter and sugar, add eggs; beat well. Add flour, sifted with salt and soda. Add pecans. Drop from teaspoon onto greased cooky sheet. Space about 2 inches apart. Bake in moderate oven 350 degrees for 15 to 17 minutes, depending on size. Remove immediately from cooky sheet. Makes 6 dozen.

Margaret Grundman

Oatmeal-Fruit-Nut-Drop Cookies

Mix thoroughly	$1\frac{1}{2}$ cups sugar
	2 sticks oleo
	2 eggs
Stir in	$\frac{1}{2}$ cup sour milk or buttermilk
Sift and stir in	$1\frac{3}{4}$ cup flour
	1 teaspoon soda
	1 teaspoon baking powder
	$\frac{1}{2}$ teaspoon salt
	1 teaspoon cinnamon
Stir in	2 cups rolled oats
	1 cup cut-up raisins or dates
	$\frac{1}{2}$ cup nuts

Drop rounded teaspoonsful 2 inches apart on ungreased baking sheet. Bake till light brown in 400 degree oven for 8 to 10 minutes. Makes about $5\frac{1}{2}$ dozen cookies.

Mrs. Ed Burt

Oatmeal Cookies

$\frac{1}{2}$ cup butter or shortening	$\frac{1}{2}$ teaspoon salt
1 cup sugar (heaping)	$\frac{1}{2}$ cup milk
1 teaspoon cinnamon	1 cup flour
$\frac{1}{2}$ teaspoon soda	2 cups raw oatmeal
2 teaspoons baking powder	$\frac{1}{2}$ cup nuts

21.

Mrs. J. P. Krehbiel

Oatmeal Cookies

$\frac{1}{2}$ cup shortening	2 cups flour
1 cup sugar	1 teaspoon soda
2 eggs, well beaten	1 teaspoon cinnamon
$\frac{1}{4}$ cup milk	$\frac{1}{4}$ teaspoon salt
2 cups oatmeal	1 cup raisins, cook
$\frac{1}{2}$ cup nuts	raisins till soft before
	you add them. Cook in a
	little water.

Mix in order given. Bake 10-12 minutes at 350 degree oven. This is the favorite cookie of the quail hunters. This was one of my mother's cookie recipes.

Mrs. Clarence Graber

Oatmeal Cookies

2 cups oatmeal	1 teaspoon soda
$\frac{1}{2}$ cup butter or olec	2 cups flour
1 cup sugar	1 teaspoon cinnamon
2 eggs	1 cut nuts or raisins
$\frac{1}{4}$ tablespoons milk	$\frac{1}{4}$ teaspoon salt

Bake at 350 degrees on greased cookie sheet for 10 - 15 minutes. For a softer cookie add 1 tablespoon honey.

Leona B. Gehring

Oatmeal Drop Cookies

1 cup shortening	1 teaspoon soda
1½ cups sugar	2 cups rolled oats
2 eggs	1 teaspoon cinnamon
1-¾ cups flour	½ cup sour milk
½ teaspoon salt	1 cup chopped raisins
1 teaspoon baking powder	or dates
	½ cup chopped nuts

Cream shortening and sugar together. Add eggs and beat until fluffy. Sift flour. Measure and add salt, soda, baking powder and cinnamon. Sift again. Add rolled oats and mix thoroughly. Add dry ingredients alternately with milk to creamed mixture. Mix thoroughly. Fold in chopped raisins or dates and nuts and stir until well blended. Drop by teaspoons onto greased baking sheet, spaced 2 to 3 inches apart. Flatten with a fork. Bake at 350 degrees for 12 to 15 minutes. Makes 6 dozen cookies.

Annette Faye Wedel

Spiced Oatmeal Cookies

1 cup shortening	$1\frac{1}{2}$ cups brown sugar
2 eggs, well beaten	$1\frac{1}{2}$ cups rolled oats
$\frac{1}{2}$ cup raisins	$\frac{1}{4}$ cup sour milk
2 cups flour	1 teaspoon baking soda
1 teaspoon salt	$\frac{1}{4}$ teaspoon cinnamon
$\frac{1}{4}$ teaspoon cloves	

Cream shortening and sugar. Add eggs. Mix well and add remaining ingredients. When well mixed, drop by teaspoonfuls on cookie sheet. Make dent in center of cookie and fill with mixture of 1 cup raisins, $\frac{3}{4}$ cup sugar, 1 tablespoon flour, and $\frac{1}{2}$ cup water cooked together until thick (let cool before putting on cookies.) Bake cookies at 350 degrees for 12 to 15 minutes. Makes $3\frac{1}{2}$ dozen.

Mrs. H. J. Wedel

Cashew Cream Cookies

$\frac{1}{2}$ cup butter	$\frac{1}{4}$ teaspoon salt
1 cup brown sugar	$\frac{1}{3}$ cup sour cream
$\frac{1}{2}$ teaspoon vanilla	$1\frac{1}{2}$ cups salted cashew
2 cups sifted flour	nuts, chopped
$\frac{3}{4}$ teaspoon baking powder	
1 egg	$\frac{3}{4}$ teaspoon baking soda

Cream butter and brown sugar. Beat in egg and vanilla. Add sifted dry ingredients alternately with sour cream and mix well. Fold in cashew nuts. Drop by teaspoons onto greased cookie sheet. Bake at 400 degrees for 6-10 minutes until golden brown. Cool. Frost with Golden Butter Frosting.

Frosting

$\frac{1}{2}$ cup butter	Brown butter lightly; remove from heat. Add cream
3 tablespoons cream	and vanilla, stir in sugar,
$\frac{1}{4}$ teaspoon vanilla	and beat until smooth. Top
2 cups powdered sugar	with half cashew nut.

Confetti Cookies

1 cup sugar	2-1/3 cups sifted flour
1/2 cup brown sugar	1 teaspoon salt
1 cup shortening	1 teaspoon soda
2 eggs	1 cup cut-up small gum drops
1 teaspoon vanilla	1/2 cup chopped nuts

Cream sugars, shortening, eggs and vanilla. Add salt and soda to flour and stir to blend. Add dry ingredients to creamed mixture and mix well. Stir in gum drops and nuts. Drop by teaspoonsful onto greased baking sheet. Dot tops with additional cut-up gum drops, if desired. Bake at 350 degrees for 15 minutes.

Mildred Schrag

Low Calorie Meringue Cookies
(Sometimes called Forgotten Cookies)

Heat oven to 325 degrees.
Beat at high speed 2 egg whites until very stiff
Add 2/3 cup sugar, beat again.
Then fold in 1/2 cup chocolate chips and 1/2 cup nuts.

Drop on aluminum foil lined cookie sheet with an ice cream scoop. Put in 325 degree oven. After about 1/2 hour turn oven off. Let set in oven to dry until oven is cold. Do not open oven door while baking. Can stand in oven over night, until perfectly dry and cold.

Edna Graber

Oatnut Cookies

3 cups crushed oats
3 cups all purpose flour
1 cup light brown sugar
1 cup white sugar
1 cup shortening
2 eggs
1 cup water
1 teaspoon baking powder
1 teaspoon baking soda
2 teaspoons cinnamon
2 teaspoons nutmeg
 $\frac{1}{2}$ teaspoon cloves
 $1\frac{1}{2}$ teaspoons vanilla
1 teaspoon salt
1 cup raisins
1 cup chopped nut meats

Cream shortening and sugar; add slightly beaten eggs, and mix thoroughly. Sift dry ingredients and add the oatmeal. Add water alternately with dry ingredients to first mixture. Add vanilla, nut meats and raisins and mix well. Drop by teaspoon on greased cookie sheet. Bake in 400 degree oven for about 12 minutes.

Vernelle Wedel

Stuffed Date Butter Cookies
(A Fruity, cake-like cooky)

Yield: Approximately 4 dozen

$\frac{1}{2}$ cup butter
1 pound soft pitted dates
48 walnut halves
 $\frac{3}{4}$ cup brown sugar, packed
1 egg
 $\frac{1}{2}$ cup commercially soured cream
 $\frac{1}{2}$ teaspoon vanilla
 $1\frac{1}{2}$ cups sifted flour
 $\frac{1}{2}$ teaspoon baking powder

Stuff each date with a walnut half. Press to hold in shape. Cream butter and sugar. Beat in egg, sour cream and vanilla. Stir in sifted flour, baking powder and soda. Add the stuffed dates. Use a teaspoon to dip out a batter-covered date. Place on cooky sheet. Bake in hot oven 400 degrees 8 - 10 minutes. Cool. Frost.

Golden Butter Frosting:

$\frac{1}{2}$ cup butter	1 teaspoon vanilla
3 cups powdered sugar	Hot water

Heat and boil butter in heavy saucepan until lightly browned, about 6 minutes. DO NOT BURN. Stir in sugar and vanilla. Add hot water until frosting is of spreading consistency. Add a bit more if it begins to spread unevenly.

Beulah Gehring

Walnut Spice Kisses

1 egg white	$\frac{1}{8}$ teaspoon nutmeg
2 dashes salt	$\frac{1}{8}$ teaspoon cloves
$\frac{1}{2}$ cup sugar	1 cup finely chopped
1 teaspoon cinnamon	walnuts

Beat egg whites with salt till stiff. Gradually beat in sugar mixed with spices. Fold in chopped walnuts. Drop from $\frac{1}{2}$ teaspoon onto well greased cookie sheet. May be topped with walnut halves. Bake at 250 degrees for 35-40 minutes. Makes about 2 dozen. 27.

Naomi Wollmann

Sour Cream Christmas Cookies

3 eggs whipped - add 2 cups white sugar

(I sometimes use $\frac{1}{2}$ brown sugar)

Then whip some more and add:

1 sup sour cream (the sourer the cream the better
the cookie)

$\frac{1}{2}$ cup butter or oleo (you can use 2 cups sour

$\frac{1}{2}$ cup milk cream and omit butter

$\frac{1}{2}$ teaspoon soda and milk)

2 teaspoons baking powder

$\frac{1}{4}$ cups flour - flour to make a very soft dough
vanilla and salt

These make a drop cookie, or add more flour
and roll out and cut with a cookie cutter. The
drop cookies are a moister cookie. Chocolate
chips or nuts may be added to the drop cookies.

Christmas Cookie Frosting

1 large cup white sugar

a little water

Put in sauce pan and boil without stirring until
it threads real good.

Have 2 eggs whites whipped. Add the hot syrup
a little at a time and whip some more. Then
frost the cookies and sprinkle with colored
sugar. Let lay out until frosting is dry, and
then store

Irene Reusser

Rock Cookies

1 cup sugar

$\frac{2}{3}$ cup butter

$\frac{1}{2}$ cup flour

2 eggs

1 teaspoon soda

1 pound English walnuts

(chopped)

1 pound raisins (chopped)

1 teaspoon cinnamon

$\frac{1}{2}$ teaspoon nutmeg

Drop from spoon into buttered tins.

Bake at 350 for 10-15 minutes.

Linda V. Kaufman

Soft Raisin Cookies

1 cup boiling water	1 teaspoon cinnamon
1½ cups raisins	½ teaspoon cloves
½ cup shortening	½ teaspoon salt
1½ cups sugar (1 brown) (½ white)	½ cup nuts
	3 cups flour
2 eggs	1 teaspoon soda
1 teaspoon vanilla	

Simmer raisins in water for 10 minutes. Cool. Cream shortening and sugar. Add eggs and beat well. Sift dry ingredients together and add, including raisin mixture, vanilla and nuts. Break off bits of soft dough and flatten two inches apart on a greased baking sheet. Bake 10 to 12 minutes at 350 degrees. If dough is soft and sticky, drop by teaspoonsful. Flattening unnecessary. They will spread while baking.

Sally Schowalter

Honey-Walnut Drop Cookies

1 cup sugar	1 teaspoon baking soda
1 cup honey	1 teaspoon salt
1 cup shortening	1 cup sour cream
3 eggs	1 cup chopped walnuts
4½ cups flour, unsifted	¾ cup flaked coconut
	1 teaspoon vanilla

Cream together the sugar, honey, shortening and eggs. Pour measured and unsifted flour onto wax paper. Add soda and salt to flour and stir to blend. Add blended dry ingredients alternately with sour cream to the creamed mixture. Stir in walnuts, coconut and vanilla. Drop by teaspoonful onto greased baking sheet. Top each cookie with a walnut half or coconut. Bake at 375 degrees for 10 to 12 minutes. Makes 7 or 8 dozen cookies.

Mrs. H. J. Wedel

$\frac{1}{2}$ cup butter
 $1\frac{1}{4}$ cups brown sugar
 2 eggs
 $\frac{1}{2}$ cup sour cream
 1 teaspoon vanilla

2 $\frac{1}{4}$ cups flour
 $\frac{1}{2}$ teaspoon soda
 $\frac{1}{2}$ teaspoon salt
1 cup chopped dates
1 cup chopped nuts

Cream butter and gradually add brown sugar, creaming well. Add unbeaten eggs, sour cream and vanilla. Beat well. Blend in sifted dry ingredients gradually. Add dates and nuts. Drop by teaspoon on greased sheets. Bake at 375 degrees for 10-14 minutes. Frost while warm.

Frosting

1½ cups powdered sugar
3-4 tablespoons hot water
¼ cup butter

Melt butter in sauce pan and heat. Stir until golden. Remove from heat and stir in sugar. Add hot water and beat until smooth.

Donna Bradbury

Beacon Hill Cookies

1/8 teaspoon salt
2 egg whites
1/2 cup sugar
1/2 teaspoon vinegar
1/2 teaspoon vanilla
1/2 cup flaked coconut
1/4 cup chopped walnuts
1 - 6 ounce package semi sweet chocolate chips
(melted)

Add salt to egg whites and beat until foamy throughout. Add sugar very gradually, beating well after each addition. Continue beating until stiff peaks form. Add vinegar, vanilla and beat. Fold in coconut, nuts and melted chips. Drop on greased cookie sheet and bake 350 for 10 minutes. Mrs. Quinton Juhnke

Peanut Butter Drop Cookies

- 1 cup white sugar
- 1 cup brown sugar
- 1 cup butter or margarine
- 2 eggs
- 1 cup peanut butter
- 3 cups flour - put 2 teaspoons soda in flour and mix
- 1 teaspoon vanilla

Cream sugars and butter. Add peanut butter and the eggs. Beat well and add vanilla. Add flour and soda and mix well. Roll into balls and press down with a fork. Place on greased baking sheet. Bake at 375 degrees for 12 minutes or until lightly browned. Makes about 6 dozen.

Mrs. Kathleen Stucky

Crunchy Date Rounds

- | | |
|---------------------------|---|
| 1/2 cup butter | 1/2 teaspoon salt |
| 1/2 cup shortening | 1/2 cup walnuts |
| 1/2 cup sugar | 1/2 cup dates |
| 1/2 cup brown sugar | 2 1/2 cups sugared corn flakes, crushed |
| 1 teaspoon vanilla | Red and green candied cherries |
| 1/2 cup milk | |
| 1 egg | |
| 1 1/2 cups flour (sifted) | |
| 1/2 teaspoon soda | |

Cream butter, shortening, sugars and vanilla. Add milk and egg; beat till light and fluffy. Sift together dry ingredients. Gradually add to creamed mixture. Blend well. Stir in walnuts and dates. Drop from teaspoon into corn flakes, rolling to coat well. Top with cherry slice. Bake about 2 inches apart on ungreased cookie sheet in moderate oven - 375 degrees 10 to 12 minutes or until top springs back when lightly touched.

Mrs. Rollins Krebbiel

Frosted Chocolate "Pokies"

$\frac{1}{2}$ cup oleo	2 cups sifted flour
5 tablespoens cocoa	$\frac{1}{2}$ teaspoon soda
1 cup sugar	1 teaspoon baking powder
1 teaspoon vanilla	$\frac{1}{2}$ cup milk
2 eggs	pecan halves

Melt cocoa and oleo together. Cream sugar, eggs and vanilla. Add melted chocolate mixture. Add sifted flour, soda and baking powder alternately with the milk.

Arrange 3 pecan halves (per cookie) with centers touching on cookie sheet, and drop a teaspoon of batter in center to form turtle. Bake at 350 degrees about 12 minutes. Frost with favorite chocolate frosting while still warm.

Beulah Gehring

Chocolate Cookies

1 cup sugar	$\frac{1}{2}$ cup shortening or mar-
$\frac{2}{3}$ cup buttermilk or	our milk
$\frac{1}{3}$ cup light brown sugar	garine
2 eggs	2 $\frac{3}{4}$ cup flour
1 teaspoon soda	1 square chocolate or
$\frac{1}{2}$ teaspoon of each:	3 $\frac{1}{2}$ tablespoons cocoa
allspice	
nutmeg	
cinnamon.	

Drop by teaspoonful on greased cookie sheet in 375 degree oven, 8 to 10 minutes. Take the white of one egg for frosting if the eggs are small then a little more. Beat until stiff and add enough powdered sugar until frosting is of spreading consistency.

Mrs. Carrie Jantz

33.
Dainties Cookie

Beat 2 egg whites

Add $\frac{1}{2}$ cup sugar gradually. Beat mixture until it forms soft peaks

Add 1 cup semi-sweet chocolate chips melted

Add $\frac{1}{2}$ teaspoon vanilla and 1 can or package of coconut

Drop by teaspoon on buttered cookie sheet.

Bake 275 degrees for 15 minutes.

Yield: 2 $\frac{1}{2}$ dozen.

Gum Drop Cookies

Cream 1 cup brown sugar

1 cup white sugar

1 cup butter

Add 2 eggs and beat

Fold in 2 cups oatmeal

1 cup cut up gum drops (leave out black ones)

2 $\frac{1}{2}$ cups flour

$\frac{1}{2}$ teaspoon salt

1 teaspoon soda

1 teaspoon baking powder

1 cup coconut

Roll in balls the size of a walnut and bake on ungreased cookie sheet at 325 degrees for 10 to 15 minutes.

Adelia Stucky

Notes

Notes

Fruit Cake Cookies

4 cups sifted flour	1 teaspoon soda
1 teaspoon baking powder	
1 teaspoon salt	1 cup shortening
2 cups brown sugar, packed	
2 eggs	2/3 cup buttermilk
1 cup pecans	2 cups dates
1 cup candied fruit	1 cup candied cherries
	cut up

Sift flour, soda, baking powder, salt. Cream shortening, add sugar and eggs. Beat until light and fluffy. Add milk and flour. Add nuts and fruit. Chill dough. Drop on greased baking sheet. Bake in 375 degree oven, 8-10 minutes.

Mrs. Johnnie R. Wedel

Pumpkin Cookies

1 1/2 cups pumpkin	2 cups unsifted flour
1/2 cup oleo	1 teaspoon soda
1 cup sugar	1 teaspoon baking powder
1/2 teaspoon salt	1 teaspoon cinnamon
1 teaspoon vanilla	1 package butterscotch
1 cup chopped walnuts	morsels
1 egg	

Mix all ingredients in order given; drop by spoonfuls onto greased cookie sheet. Bake in 375 degree oven for 12 to 14 minutes. Raisins, pecans or coconut may be substituted for the butterscotch chips. Yield 4 dozen cookies.

Mrs. Herb E. Stucky





Ccountry Date Filled Cookies

Cook filling and cool: $1\frac{1}{2}$ pounds pitted dates
 $\frac{1}{2}$ cup sugar
 1 cup water
 juice of 1 lemon

Top and bottom dough:

2 cups sugar	3 eggs
$\frac{1}{4}$ cup shortening	2 cups sour cream
2 teaspoons baking powder	2 teaspoons soda
1 teaspoon salt	1 teaspoon lemon
flour to thicken	extract

Our neighbor who gave my mother this recipe when I was a little girl used to cut the cookies with a coffee can. They were big and puffy and wonderful!

Tops may be cut with a doughnut cutter or star shaped cookie cutter.

Bake at 375 degrees for 12-15 minutes or until lightly browned.

Gladys Goering

Raisin Filled Cookies

1 cup sugar
1/3 cup butter
1/2 cup sweet milk
3 1/2 cups flour
1 egg
1 teaspoon soda
2 teaspoons cream of tartar
1 teaspoon vanilla

Filling:

1/2 cup sugar
1 cup ground raisins
1/2 cup water
1 teaspoon flour
Cook until thick.

Roll cookies very thin. Use round cookie cutter or biscuit cutter. Put one cookie in pan, 1 spoon of filling, then place another cookie on top. Date filling may also be used. Bake at 350 until lightly browned. Ice with powdered sugar icing; decorate with walnut halves, chopped nuts, colored sugar, etc.

Mrs. Milo Voth

Fig Filled Cookies

1 cup sugar
1/2 cup butter
1/2 cup milk
1 egg
3 1/2 cups flour
2 teaspoons cream of tartar
1 teaspoon soda
1 teaspoon vanilla
a little more flour if needed to roll.

Filling:

1/2 cup sugar
1/2 cup water
1 tablespoon flour
1 cup figs ground
Mildred Goebel

* * *

Nevertheless he left not himself without witness, in that he did good, and gave us rain from heaven and fruitful seasons, filling our hearts with food and gladness.

Acts 14:17

Filled Date Cookies

2 $\frac{1}{2}$ cups oatmeal	Filling:
2 $\frac{1}{2}$ cups flour	1 pound dates (cut)
1 cup brown sugar	1 cup sugar
1 cup shortening	$\frac{1}{2}$ cup water
$\frac{1}{2}$ cup water	Cook to paste.
1 teaspoon soda	Cool.

Cream shortening. Add sugar. Sift together flour and soda, and add alternately with water to sugar and shortening. Add oatmeal, and mix well. Roll thin. Cut into oblong pieces. Spread paste on cookie and cover with a second cookie. Press together and bake. (375 until lightly browned)

Emma Goering

* * *

Voice of Experience

There's nothing quite as empty
As a house that's been a home

For lively growing children,
Now in new homes of their own.

The chairs all stand in neat array
No coats are tossed about
There's no dashing down the stairway,
And no happy children shout.

But cookie baking time's the worst,
For not one disappears
You wish they would, just once again
As you brush away the tears.

Ida Plank Yoder

* * *



Ice Box Fruit Cookies

- 1 pound butter - cream thoroughly and add:
 - 2 cups sugar (white or brown sugar) Cream again and add:
 - 3 eggs
 - 1 tablespoon Karo syrup. Cream again and add:
 - 1 cup dates, (cut up)
 - 1 cup nuts-blanchd almonds
 - 1 cup candied cherries
 - 1 cup candied pineapple (cut up)
 - 1 cup candied cherries (red & green)
- Stir in 5 cups of flour into which 1 teaspoon soda has been sifted.

Let cool and mold into rolls. Put into cold place; when ready to bake, slice and bake in a slow oven, 300 to 325 degrees.

These cookie rolls may be frozen and sliced and baked whenever needed. This way one can have fresh cookies any time.

Mrs. Elisabeth Wollmann

Snowball Cookies

2 cups brown sugar
 $\frac{1}{2}$ cup butter
 2 eggs
 $3\frac{1}{2}$ cups flour
 3 teaspoons baking powder
 pinch of salt
 1 teaspoon vanilla

Cream butter and sugar. Add eggs. Work in dry ingredients and add vanilla. Make into two rolls and store in refrigerator, several hours or overnight. Slice fairly thin and bake at 400 until lightly browned. Remove immediately to wire rack and cool.

Mrs. Karl Juhnko

Date Cookies

Mix $\frac{1}{2}$ pound finely chopped dates, $\frac{1}{3}$ cup water, $\frac{1}{4}$ cup sugar and boil for 5 minutes. Cool.

Cream $\frac{1}{2}$ cup butter, add $\frac{1}{2}$ cup brown sugar and $\frac{1}{2}$ cup white sugar. Blend well. Add 1 well beaten egg. Add 2 cups flour sifted with $\frac{1}{2}$ teaspoon soda and $\frac{1}{4}$ teaspoon salt. Turn out on floured board and roll $\frac{1}{4}$ inch thick. Spread with date mixture, roll up like jelly roll and place in refrigerator for several hours or overnight. Slice and bake on well greased baking sheet about 12 minutes at 400.

Mrs. Anna M. Krehbiel

Date Pinwheels

2½ cups chopped pitted dates	1 cup shortening
1 cup sugar	2 cups brown sugar
1 cup water	3 eggs, well
1 cup chopped nut meats	beaten
1 tablespoon butter	4 cups flour
	½ teaspoon soda
	½ teaspoon salt

Combine the dates, white sugar and water in a saucepan and cook slowly until thickened. Add nutmeats and butter and set aside to cool.

Cream the shortening, adding brown sugar gradually. Add eggs and beat well. Add remaining dry ingredients sifted together and mix well. Chill thoroughly. Divide the mixture into two parts and roll each into a rectangle about ½ inch thick. Spread each with date filling and roll up as for jelly roll into two long rolls. Chill or freeze several hours. Then cut with a sharp knife into slices ½ inch thick.

Place on greased cookie sheets. Bake at 375 degrees 10 to 15 minutes. Watch carefully, and do not overbake.

This dough can be prepared, set in a cool place and sliced for cookies any time one wishes.

Emma Zerger

Refrigerator Cookies

1 cup butter	¾ cup chopped nuts
1 cup brown sugar	1 cup dates, ground
1 cup white sugar	1 teaspoon soda
2 eggs	1 teaspoon baking powder
1 teaspoon vanilla	3 cups sifted flour

Cream butter and sugars. Stir in eggs, vanilla, nuts and dates. Sift together soda, baking powder, and flour, and stir into mixture. Mix well. Chill. Form into rolls and chill or freeze. Slice and bake about 10 min. at 375 degrees. Makes 5 dozen cookies.

Naomi Wollmann

Dutch Cheese Wafers

1 3 oz. package cream cheese
 $\frac{1}{2}$ cup butter or margarine
 $\frac{1}{2}$ cup sugar
 $\frac{1}{4}$ teaspoon almond extract
1 cup sifted enriched flour
2 teaspoons salt
 $1\frac{1}{2}$ cup wheat flakes

Cream together cheese, butter and sugar. Add extract. Sift together flour, baking powder and salt. Gradually add to creamed mixture, mixing well. Chill dough about 1 hour. Coarsely crush flakes. Shape dough in small balls; roll in flakes. Place $1\frac{1}{2}$ inches apart on ungreased cookie sheet and top each with candied cherry slice. Bake in moderate oven (350) 12 to 15 minutes. Remove from pan and cool on rack. Makes 3 dozen. Mrs. Wallace Stucky

Starlight Mint Surprise Cookies

3 cups flour	1 cup white sugar
$\frac{1}{2}$ teaspoon salt	$\frac{1}{2}$ cup brown sugar
1 teaspoon soda	2 eggs
1 cup butter	1 tablespoon water
	1 teaspoon vanilla

Cream butter and sugars. Add beaten eggs, water and vanilla. Add sifted dry ingredients. Shape into roll $1\frac{1}{2}$ inches in diameter. Chill in refrigerator. Slice $1/8$ inch thick and put a wafer mint chocolate between cookies to form sandwiches. Place on greased baking sheet about two inches apart. Top each with a walnut half. Bake in moderate oven 375 for 10 to 12 minutes.

Mrs. Richard Wedel

Coconut-Date Cookies

1 cup shortening	1 teaspoon soda
2 cups brown sugar	1 teaspoon salt
2 teaspoons vanilla	$\frac{1}{2}$ cup nuts
2 well-beaten eggs	$\frac{3}{4}$ cup pitted dates
$3\frac{1}{2}$ cups sifted flour	$\frac{3}{4}$ cup coconut

Cream shortening, brown sugar and vanilla. Add eggs and beat well. Sift together flour, soda and salt. Using medium grinder, grind nuts, dates and coconut to make total of 2. cups. Add flour and nut mixtures alternately to egg mixture and stir well. Form into rolls and let stand one hour in freezer or overnight in refrigerator. Slice thin. Bake in pre-heated oven - 375 degrees for 10 minutes.

Marie S. Wedel

Ring-A-Lings

1 cup sifted flour
Dash of salt
 $\frac{1}{2}$ cup (1 stick) butter or oleo
3 tablespoons powdered sugar
1 cup chopped pecans (fine)
1 teaspoon vanilla
Red and green jelly or jam

Sift flour and salt onto waxed paper. Cream oleo and powdered sugar until well blended. Add dry ingredients - half at a time and blend well. Stir in pecans and vanilla. Chill several hours or over night. Roll into small balls and place on ungreased cookie sheet 2 inches apart. Make a hollow in center with thumb and fill with about $\frac{1}{2}$ teaspoon jam or jelly. Bake at 300 degrees for 20 minutes or until golden. Cool.

Margie Dyck

Jello Jewels

2 cups flour (sifted)
 $\frac{1}{2}$ teaspoon soda
 $\frac{1}{4}$ teaspoon salt
 $\frac{3}{4}$ cup butter
1 cup sugar

Sift together flour, soda, and salt. Cream together butter and sugar. Blend in $\frac{1}{2}$ cup sour cream into sugar mixture. Add dry ingredients. Chill.

Divide dough in half and roll each into $1\frac{1}{4}$ x 7 inch rectangle. Sprinkle about 3 tablespoons fruit flavored gelatin over top and roll up in jelly roll fashion, starting with the $1\frac{1}{4}$ inch side. Chill several hours. Cut into $1\frac{1}{8}$ inch slices. Bake at 325, 10-12 minutes. (Strawberry, orange or mixed fruit jello is good.) Mrs. Marlan Ratzlaff



SHAPED COOKIES

Nutty Nuggets

7/8 cup flour
1/2 cup butter
1 cup chopped pecans or walnuts
2 tablespoons white sugar
1/8 teaspoon salt
1 teaspoon vanilla

Sift flour, then measure. Cream butter, add sugar and blend thoroughly. Add flour, nuts, salt and flavoring. Stir until thoroughly mixed. Form into balls the size of a walnut. Place on lightly greased cookie sheet and bake for 15 minutes in a 350 degree oven. Remove from oven and cool 3 minutes. Roll in a generous amount of powdered sugar. When cool, roll again in powdered sugar. Makes four dozen balls which add attractiveness to any cookie tray.

Mrs. Kerry Krehbiel

Almond Crescent Cookies

1 cup butter or oleo	2/3 cup chopped almonds
1/3 cup sugar	Colored granulated sugar
1-2/3 cups flour	

Cream butter, add sugar gradually and continue to cream. Add flour and nuts. Mix till dough is of the consistency to handle. Roll dough between palm of hand to size of long pencil. Chill and cut in 2½ inch lengths. Shape into crescent forms or leave some in sticks to vary shapes. Bake at 350 degrees for 12 minutes. While hot, roll in colored sugar to give that Christmas effect.

Mrs. Marvin Goering

Pecan Sticks

1 cup butter	½ cup powdered sugar
1 teaspoon vanilla	½ teaspoon salt
1½ teaspoons ice water	2 cups flour
	1 cup pecans

Cream butter, add sugar, then add remaining ingredients. Roll in pencil-like sticks 3 or 4 inches long. Bake in moderate oven, 300 degrees until slightly brown. Roll in powdered sugar while hot or still warm. Do not over bake.

Ann Graber

Plain Animal Cookies

1 cup butter	4½ cups flour
1½ cups sugar	½ teaspoon salt
3 eggs	2 teaspoons baking powder
½ cup sweet milk	1 teaspoon vanilla

Roll dough thin. Bake 10 minutes at 400 degrees. Use powdered sugar icing to decorate. Sprinkle with colored sugar. Yields 95 to 100 cookies.

Mrs. John E. Stucky

Sugar Plum Surprises

1 cup butter	$\frac{1}{2}$ teaspoon salt
$\frac{1}{2}$ cup powdered sugar	1 cup quick oats
$1\frac{1}{2}$ teaspoons vanilla	3 dozen candied cherries
2 cups flour	

Stir butter to soften. Add sugar and vanilla. Beat until fluffy. Sift four and salt together. Add to butter mixture. Stir in oats. (Dough will be very stiff.) Shape 1 heaping teaspoon dough into balls around candied cherries. Place on ungreased cookie sheet. Bake in slow oven (325) until browned, about 30 minutes. While still warm, roll in powdered sugar.

Mrs. Ben J. Krehbiel

Sugar Cookies

1 cup butter or oleo
1 cup sugar
1 egg
 $2\frac{1}{2}$ cups flour
 $\frac{1}{4}$ to $\frac{1}{2}$ teaspoon soda
vanilla

Mix, roll into rolls and refrigerate. Slice and bake 10 minutes in 375° oven. Very good to freeze rolls when needed.

Mrs. Ralph Stucky

* * *

Four things every home should own:

A vase of flowers
for beauty
A bowl of fruit
for health
A cookie jar filled
for fun
A much used Bible
for wealth.

* * *

Snowball Cookies

1 cup butter	$\frac{1}{4}$ teaspoon salt
$\frac{1}{4}$ cup sugar	2 cups pecans, chopped
2 cups flour, sifted	2 teaspoon vanilla

Cream butter and sugar and vanilla together. Slowly blend the dry ingredients. Mix well and add pecans. Make balls size of a marble, put on baking sheet and bake 20 - 30 minutes at 300 degrees. While hot roll in powdered sugar.

Doloris Voth
Mrs. Francos G. Wedol

Thimble Cookies

$\frac{1}{2}$ cup butter	1 teaspoon vanilla
$\frac{1}{2}$ cup margarine	2 cups sifted flour
$\frac{1}{2}$ cup sugar	$\frac{1}{4}$ teaspoon salt
2 eggs	$1\frac{1}{2}$ cup chopped walnuts

Mint or current jolly

Cream fats until smooth. Add sugar, egg yolks and vanilla. Cream well. Add salt to flour and stir gradually into creamed mixture. Mixing to a stiff dough, shape dough into 1 inch balls. Whip egg whites until frothy. Dip dough balls into egg whites. Then in nut meats and place on greased baking sheet. Flatten with bottom of wet glass. Bake in 325 degree oven 5 minutes. Remove from oven and while hot, punch hole in center with thimble. Fill center with jelly and return to oven. Bake until done, about 25 minutes. May be iced with tinted powder sugar icing.

Mrs. John Krehbiel

Sugar Cookies

3 cups flour	2 eggs
2 teaspoons baking powder	1 cup sugar
1 scant teaspoon soda	4 tablespoons milk
$\frac{1}{2}$ teaspoon salt	1 teaspoon vanilla
1 cup shortening	or lemon extrat

Sift together the flour, baking powder, soda and salt. Cut in shortening just as for pie crust. Beat eggs, and add sugar, milk and flavoring. Combine with mixture of dry ingredients and shortening. Blend well. Make dough into a ball and chill in the refrigerator. Roll thin and cut cookies. Bake until lightly brown in a moderate oven (350). Cookies may be sprinkled with sugar before baking or iced with an icing made with powdered sugar and orange juice.

Mrs. Edwin Reusser

Super Duper Chocolate Cookies

$\frac{1}{2}$ cup shortening or oleo
4 squares unsweetened chocolate
2 cups sugar
4 eggs unbeaten
2 teaspoons baking powder
 $\frac{1}{2}$ cup chopped nuts
2 teaspoons vanilla
2 cups flour
 $\frac{1}{8}$ teaspoon salt
Powdered sugar

Melt chocolate and oleo. Add sugar and vanilla. Mix well. Add eggs, one at a time. Sift together flour, baking powder and salt. Add to chocolate mixture with nuts and mix well. Chill for several hours. Form into balls and dip into powdered sugar. Bake at 350 degrees 12 to 15 minutes.

Mrs. J. G. Stucky

* * *

There was an old gal named Lu,
Who tried every recipe new.
But her family rebelled;
Bake the old one's they yelled.
So she baked the old fashioned ones too.

* * *

Molasses Sugar Cookies

1 cup sugar	1 teaspoon cloves
3/4 cup oleo	1 teaspoon ginger
1 egg yolk	1 teaspoon soda
4 tablespoons molasses	2 cups flour
1 teaspoon cinnamon	

Cream sugar, oleo, and egg yolk. Add dry ingredients. Form into small balls and roll into sugar. Bake on greased cookie sheet at 350 degrees for about 10 minutes. Makes 6 dozen.

These are a favorite after school snack in winter with milk. They are equally good for Mother's coffee break.

Lu Loganbill



Snow Balls

Mix thoroughly: 1 cup soft butter
 $\frac{1}{2}$ cup sifted powdered sugar
 1 teaspoon vanilla

Sift together and stir in:
 $2\frac{1}{4}$ cups sifted flour
 $\frac{1}{4}$ teaspoon salt

Mix in: $\frac{3}{4}$ cup finely chopped nuts
 (blanched almonds or other)

Chill dough. Roll into 1 inch balls. Place on ungreased baking sheet (cookies do not spread). Bake until set, but not brown. While still warm, roll in powdered sugar. Cool. Roll in powdered sugar again. Bake at 350 10-12 minutes. Makes about 4 dozen 1 inch cookies.

Nancy Krehbiel

Candy Cane Cookies

1 cup soft shortening	$2\frac{1}{2}$ cups sifted flour
1 cup sifted powdered sugar	1 teaspoon salt
1 egg	$\frac{1}{2}$ teaspoon red food coloring
$\frac{1}{2}$ teaspoon almond extract	
1 teaspoon vanilla	$\frac{1}{2}$ cup sugar

Use half butter for shortening and cream with powdered sugar, egg and flavoring. Sift flour with salt and stir in. Divide dough in halves and blend food coloring into one half. Roll one teaspoon of each color dough into a strip about four inches long, place rolls side by side, press lightly together and twist like a rope. Place on ungreased cookie sheet and curve top down to form handle of cane. Bake at 350 for about 9 minutes or until lightly browned. Remove from sheet with spatula while warm. Roll cookies in the half cup of sugar. Cookies must be made one at a time. If all dough of one color is shaped first, the rolls become dry too fast to twist.

Mrs. Ben J. Krehbiel

Pickaback Cookies

1/3 cup shortening	1/2 cup sifted flour
2/3 cup sugar	1/2 teaspoon baking soda
1 egg	1/2 teaspoon salt
1/2 teaspoon vanilla	1 1/2 cups rolled oats
1/3 cup chopped nuts	

Cream together shortening, sugar, egg and vanilla. Sift in flour, soda and salt. Add oats and nuts. Mix well. Form into equal number of 1 inch and 3/4 inch balls. Place on ungreased cookie sheet and flatten with spatula or bottom of glass dipped in flour. Bake in a 375 degree oven 10 minutes or until lightly brown. Cool. Spread chocolate filling on large cookies; top with small cookies.

Chocolate Filling:

1-6 ounce package chocolate chips
 1/2 cup powdered sugar
 1 tablespoon water
 1-3 ounce package cream cheese

Melt semi-sweet chocolate morsels with powdered sugar and water over hot (not boiling) water. Blend in cream cheese. Beat until smooth. Cool. Yield: approximately 3 dozen cookies.

Mrs. John D. Voth

Molasses Cookies

3/4 cup shortening	1/2 teaspoon salt
1 cup brown sugar	2 teaspoons soda
1 egg, beaten	1/2 teaspoon cloves
1/2 cup sorghum molasses	1 teaspoon cinnamon
2 1/2 cups flour	1 teaspoon ginger

Cream together shortening and brown sugar; beat in molasses and egg. Sift dry ingredients together. Add to creamed mixture. Chill for 1 hour. Shape into walnut sized balls and place on greased baking sheet. Brush tops of cookies slightly with water; sprinkle with sugar. Bake 10 minutes at 375 degrees.

Mrs. John Krehbiel

Chocolate Mint Wafers

1 cup white sugar
 $\frac{1}{2}$ cup brown sugar
2 sticks oleo
2 unbeaten eggs
2 tablespoons water
1 teaspoon soda
1 teaspoon vanilla
 $\frac{1}{2}$ teaspoon salt
3 cups flour, sifted

Chill dough 2 hours.

Roll out cut cookies with round cookie cutter.
Place thin chocolate wafer between 2 cookies.
Bake at 375 for 12-15 minutes.

Emma Stucky

Vanilla Horns

2 cups flour (sifted)
 $\frac{3}{4}$ cups butter or oleo
 $\frac{2}{3}$ cups sugar
3 egg yokes
1 cup ground almonds
 $\frac{1}{2}$ teaspoon baking powder
1 teaspoon vanilla

Put flour and baking powder in a bowl. Make a dent in the middle, and put sugar, vanilla and egg yokes in it and stir well. Cut in butter and add almonds. Cover it with flour, and work everything into a soft dough. Roll dough into 1 inch thick rolls. Cut in 3 inch pieces and shape into little horns. Bake at 350 until lightly brown. Do not overbake. Roll warm rolls in 2 tablespoons of powdered sugar.

Agnes Graber

Chocolate Brownie Cookies Emma Stucky

1 3/4 cup sifted flour	1 cup sugar
1/2 cup cocoa	1/2 cup shortening or oleo
1 teaspoon soda	2 eggs
1/2 teaspoon salt	1 teaspoon vanilla

Nuts - Pecans or walnuts
Marshmallows

Sift dry ingredients together. Melt shortening, add beaten eggs and vanilla. Add dry ingredients and mix well. Dough will resemble pie dough. Place nuts on a cookie sheet, roll dough into small balls and press a ball on each cluster of nuts. Bake 8 minutes at 350. Cut marshmallows in half, remove cookies from oven, place one half marshmallow on each cookie. Return to oven and bake 2 minutes longer. When cool ice. Icing - Boil 2 minutes, 1 6 oz package chocolate chips, 1/2 cup evaporated milk, 1/2 cup margarine. Cool slightly, add 1 cup powdered sugar, more if needed, until consistency to spread.

Peanut Blossoms

1 1/2 cups flour	1 teaspoon soda
1/2 teaspoon salt	1/2 cup sugar
1/2 cup firmly packed brown sugar	
1/2 cup shortening	1/2 cup peanut butter
1 egg	2 tablespoons milk
1 teaspoon vanilla	48 milk chocolate candy kisses

Combine all ingredients except candy in large mixing bowl. Mix on lowest speed of mixer (or mix by hand). Shape dough into balls using a rounded teaspoon for each. Roll balls in sugar. Place on ungreased cookie sheet. Top each cookie with kisses pressed down firmly. Bake 375 for 10 to 12 minutes. Makes about 48 cookies.

Gladys Goering

Mrs. Linda Kaufman

Christmas Cookie Wreaths

$\frac{1}{2}$ cup butter or oleo
 $\frac{1}{3}$ cup sugar
 1 egg separated
 $\frac{1}{2}$ teaspoon vanilla
 1 cup flour
 $\frac{1}{2}$ teaspoon salt
 1 cup chopped nuts
 $\frac{1}{3}$ cup berry jelly

Cream butter and sugar; add vanilla and egg yolk. Sift flour and salt, and add to creamed mixture. Shape into 36 small balls. Dip balls in egg white and roll into chopped nuts. Place about 2 inches apart on oiled baking sheet. Make a dent in center of each. Bake for 30 minutes at 300 degrees. Remove to wire rack to cool; fill centers while still warm with red jelly.

Mrs. Arlyn Wedel

Peppernuts

3 cups white sugar, 3 cups brown sugar, 2 eggs, 1 cup butter, 1 cup hot water, $\frac{1}{2}$ cup dark syrup, a little salt. Heat all together to melt sugar and butter. Add 1 teaspoon ginger, 1 teaspoon cloves, 1 teaspoon cinnamon, 3 teaspoons anise seed or $\frac{1}{2}$ teaspoon anise oil, 1 teaspoon baking powder, 1 scant teaspoon soda, 1 cup nuts (pecans), 8 to 12 cups flour (enough to make stiff dough. Roll in rolls. Let set in refrigerator overnight. Cut in small nut shapes and bake in 350 oven until lightly browned.

Mrs. A. H. Nearhood and
 Clara Nearhood

Peppernuts

4 eggs, 2 cups sugar
 Beat 30 mi. or less
 1 teaspoon cinnamon and nutmeg
 $\frac{1}{2}$ teaspoon cloves
 flour enough to roll dough in hands
 $\frac{1}{2}$ teaspoon baking powder and a little lemon extract
 Form into thin rolls and slice with knife.

Mrs. Bernard S. Krehbiel

Older-the-Better Christmas Cookies

1 cup sugar	1 teaspoon cinnamon
2/3 cup shortening	2 cups oatmeal
2 eggs	1 cup raisins (chopped)
2 cups sifted flour	1/2 cup walnut meats
1 teaspoon soda	

Cream shortening and sugar, add eggs and mix well. Add sifted dry ingredients, raisins, oatmeal and nuts. Divide into chunks. Roll each chunk into strips about 1 1/2 inch diameter and as long as cookie sheet. Lay on cookie sheet and flatten with fingers. Bake for 10 to 15 minutes at 350 degrees. Remove from oven, cut crosswise with not-too sharp knife. Don't place rows of cookies (bars) too close to each other on sheet as they spread considerably. If these cookies are stored in a tight container they will keep for weeks - are really better "aged".

Mrs. Alvin Jantz

Pfeffernuesse

1 cup shortening	1/2 teaspoon cloves
1 cup sugar	25 drops anise oil
2 eggs, well beaten	1/2 cup light corn syrup
1 teaspoon cinnamon	1/2 cup Wacenia molasses
1/2 teaspoon allspice	1/3 cup water
1/2 teaspoon nutmeg	1 teaspoon soda
6-2/3 cups sifted flour	

Cream shortening thoroughly, add sugar and cream well. Add beaten eggs, spices and anise oil. Combine syrup, molasses, water and soda and add to creamed mixture. Mix in sifted flour. Chill at least 4 hours. Mold into long rolls about a half inch in diameter and slice into 1/3 inch pieces. Place cut side down on greased baking sheets. Bake in pre-heated 400 degree oven 8 minutes or until lightly browned.

Mrs. Menno Sommerfeld

Peppernuts

$\frac{1}{2}$ pound butter	2 teaspoons soda
$1\frac{1}{2}$ cups sugar	1 teaspoon cloves
1 beaten egg	1 teaspoon ginger
2 tablespoons dark syrup	1 teaspoon cinnamon
3 $\frac{3}{4}$ cups flour	$\frac{1}{2}$ teaspoon anise oil

Cream butter into sugar and add egg. Add dry ingredients. Chill dough. Roll out into long rolls the size of your little finger. Keep chilled. Cut into small pieces and bake until lightly browned. 350 for 8 minutes

This makes a melt in your mouth peppernut. They are crisp but not hard. You can add ground or finely chopped nuts if you desire, but peppernuts at our house are just these tiny crisp anise flavored cookies without anything added.

Lu Loganbill

Old Fashioned Fruit Cookies

2 cups sugar
 $\frac{1}{2}$ cup butter
 $\frac{1}{2}$ cup sour cream
2 eggs
1 teaspoon cinnamon
 $\frac{1}{2}$ teaspoon cloves
 $\frac{1}{4}$ teaspoon nutmeg
1 teaspoon soda
1 teaspoon baking powder
2 cups raisins (ground)
 $\frac{1}{2}$ cup chopped nuts

Add enough flour to roll your dough.

Cream butter and sugar; add sour cream, eggs and mix thoroughly. Add raisins and then add sifted dry ingredients and nuts. Roll, cut and place in greased pans. Bake at 375 for 12-15 minutes.

Mrs. Herb J. Krehbiel

Spicy Peppernuts

1/3 cup butter
1/2 cup firmly packed dark brown sugar
1/3 cup light molasses
2 cups flour, sifted
3/8 teaspoon white pepper
1/2 teaspoon salt
1/8 teaspoon baking soda
1/2 cup milk
1/2 cup finely chopped pecans

In a mixing bowl, cream butter, add brown sugar and molasses and beat until smooth. Sift flour, pepper, salt and baking soda together. Blend half of dry ingredients into butter mixture. Stir in milk; add remaining dry ingredients and mix well. Blend in pecans. Chill dough overnight or until stiff. Roll out on lightly floured board to 1/8 inch thickness; cut with cookie cutter. Place on ungreased baking sheet. Bake in preheated 350 degree oven 10 minutes. Remove to cooling rack. Decorate with plain or tinted confectioners icing (recipe below).

Confectioners Icing:

1 1/2 cups sifted confectioners sugar
3/4 teaspoon vanilla
1 1/2 tablespoons milk
Food coloring

Combine ingredients in mixing bowl. Beat until smooth. Use as directed to frost cookies.

Dora Unruh

Iced Christmas Cookies

2 cups sugar
5 eggs
3/4 cup butter or shortening
3/4 cup sour cream
1 teaspoon soda
Flour to stiffen (5 to 6 cups)

Do not make dough too stiff. Chill. Bake cookies in 375 - 400 degrees even until light brown.

Frosting: 2 egg whites
2-1/3 cups powdered sugar
1/2 teaspoon cream of tartar

Beat all together until frosting holds its shape.

Mrs. Menno Sommerfeld

Gum Drop Cookies

Cream 1 cup shortening
1 cup brown sugar
1 cup white sugar
Add 2 beaten eggs
2 cups flour
1/2 teaspoon salt
1 teaspoon soda
Add 1 cup coconut, 2 cups quick-cooking
oat meal toasted, 1 cup orange
slices cut fine, 1 teaspoon vanilla.

Make into balls size of walnuts. Press flat with fork dipped in milk. Bake at 375 degrees 15 minutes.

Emma Stucky



UNBAKED COOKIES

Chocolate Covered Peanut Butter Logs

- 1 cup crunchy peanut butter
- 1 cup powdered sugar
- 1½ to 2 cups Rice Krispies
- ½ cup nuts
- 2 tablespoons oleo

Mix and chill. Roll in 2 inch logs. Dip
in a mixture of - 6 ounces chocolate

chips

2 tablespoons paraffin

(Melted together until thin)

Place on waxed paper. Freeze.

Margie Dyck

Unbaked Cookies

- 1 stick oleo
- 2 cups sugar
- 2 squares Baker's semi-sweet chocolate
- ½ cup milk

Boil 1 minute

Add ½ cup peanut butter

1 teaspoon vanilla

3 cups oatmeal

Stir and drop by spoonfuls on waxed paper.

61. Virginia Stucky

No Bake Chocolate Cookies

2 cups sugar

 $\frac{1}{2}$ cup milk

1 stick oleo

 $\frac{1}{2}$ cup cocoa $\frac{1}{4}$ cup peanut butter $\frac{1}{4}$ teaspoon salt

1 tablespoon vanilla

3 cups oatmeal

Mix in stew pan the first 4 ingredients. Let boil 1 minute. Take off heat and add last 4 ingredients. Drop by teaspoonfull on waxed paper to cool. For variety, add a little coconut.

Mrs. Ed Burt

* * * *

Cookie Quiz

What kind of cookie am I?

1. I'm almost a girl scout cookie: _____

2. My name is also a breakfast food: _____

3. I'm also a phase of the moon: _____

4. I might live in a cave or hut: _____

5. My name rhymes with Fritz: _____

6. This one might make you laugh or draw: _____

7. You might want to take this one out: _____

8. I was made famous in a story: _____

— (More Quiz and Answers on next page.) —

Haystacks

2 cups sugar)
½ cup butter)
½ cup milk)
6 tablespoons cocoa) Boil 3 minutes

Add 1 teaspoon vanilla

1 cup coconut Pour over dry in-
½ cup nuts gredients and mix.
3 cups uncooked oatmeal Drop on waxed paper.
Cool.

Butterscotch Haystacks: Use 2 cups brown
 sugar instead of
 white sugar. No
 cocoa.
 Mrs. Ransom Stucky

* * * *

Cookie Quiz (Cent.)

9. Inside me you'll find a message:

— — — — —

10. My name rhymes with soon:

— — — — —

Answers to cookie quiz:

1. brownie
2. oatmeal
3. crescent
4. hermit
5. spritz
6. snickerdoodle
7. date
8. gingerbread man (or boy)
9. fortune
10. macaroon

* * * *

شیر



YEAST COOKIES

New Year Cookies

(More like a deep-fat fried roll than a cookie)

$1\frac{1}{2}$ cup milk, scalded	3 eggs
$\frac{1}{4}$ cup sugar	$1\frac{1}{2}$ teaspoon salt
1 package yeast	1 cup raisins

Dissolve 1 package yeast in scant cup of water with 1 teaspoon sugar added. Mix ingredients listed with enough flour to make medium sponge (so you can still stir it with a spoon). Let rise twice. Then drop spoonful amounts into deep hot fat and brown on both sides. Drain well and glaze with powdered sugar frosting while still warm.

Beulah Gehring

Starlight Sugar Crisps

Soften 1 package yeast in $\frac{1}{4}$ cup lukewarm water.

Sift together:

$3\frac{1}{2}$ cups sifted flour

$\frac{1}{2}$ teaspoon salt into mixing bowl.

Cut in:

$\frac{1}{4}$ cup butter or oleo

$\frac{1}{2}$ cup Crisco until particles are the size of small peas.

Blend in:

2 beaten eggs

$\frac{1}{2}$ cup sour cream

1 teaspoon vanilla

the softened yeast

Mix thoroughly. Cover and chill at least 2 hours (or up to 4 day

Combine:

$1\frac{1}{2}$ cups sugar

2 teaspoons vanilla

Roll out half of chilled dough on board which has been sprinkled with $\frac{1}{2}$ cup of the vanilla sugar. Roll out to a 16 x 8 inch rectangle. Sprinkle with about 1 tablespoon more vanilla sugar. Fold one end of dough over center. Fold other end over to make 3 layers. Rotate $\frac{1}{4}$ way around and repeat rolling and folding twice, sprinkling board with additional sugar as needed. Roll out to a 16 x 8 inch rectangle about $\frac{1}{4}$ inch thick. Cut into 4 X 1 inch strips. Twist each strip 2 or 3 times. Place on ungreased baking sheets. Repeat entire process with remaining dough and vanilla sugar. Bake at 375 for 12 to 15 minutes.

Amparo Goering

* * *

Kissin' wears out - cookin' don't
but

Cookin' shows - and kissin' won't.

* * *





